

IN THE CLAIMS

1. Canceled.
2. (Currently Amended) The ~~composition~~ topping product of claim 45, whereby the topping composition stands up for at least 10 minutes at room temperature after being dispensed from the pressurized container.
3. (Currently Amended) The ~~composition~~ topping product of claim 45, whereby the composition is packaged in the pressurized container such that operation of the pressurized container allows removal of over 90% of the topping composition.
4. (Currently Amended) The ~~composition~~ topping product of claim 3 wherein the pressurized container is pressurized with nitrous oxide.
5. Canceled.
6. (Currently Amended) The ~~composition~~ topping product of claim 45 wherein the protein is selected from cheese whey and hydrogenated soy powder.
7. (Currently Amended) The ~~composition~~ topping product of claim 45 wherein the bulking agent comprises starch hydrolyzates.
8. (Currently Amended) The ~~composition~~ topping product of claim 7 wherein the bulking agent is a hydrolysed corn starch with a DE of about 10.

9. (Currently Amended) The ~~composition~~ topping product of claim 45 wherein the fat comprises coconut fat.

10. (Currently Amended) The ~~composition~~ topping product of claim 9 wherein the coconut fat has a melting point of about 92°F.

11. (Currently Amended) The ~~composition~~ topping product of claim 45 wherein the butter flavoring comprises:

- about 46% by weight propylene glycol;
- about 25.5% by weight lactic acid;
- about 20.2% by weight acetoin;
- about 4.2% by weight butyric acid;
- about 2.6% by weight diacetyl;
- about 0.8% by weight maltol; and
- about 0.7% by weight gamma-nonolactone.

12. (Currently Amended) The ~~composition~~ topping product of claim 45 wherein the topping composition comprises:

- over 60% by weight water;
- between about 14-15% by weight fat;
- between about 12-14% by weight bulking agent;
- between about 2-3% by weight milk powder;
- between about 2-3% by weight protein; and
- between about 0.03-0.06% by weight butter flavoring.

13. (Currently Amended) The ~~composition~~ topping product of claim 12 wherein the topping composition comprises:

- about 66% by weight water;
- about 14% by weight fat;
- about 12% by weight bulking agent;
- about 2.6% by weight milk powder;
- about 2.6% by weight protein; and
- between about 0.04-0.05% by weight butter flavoring.

14. (Currently Amended) The ~~composition~~ topping product of claim 45 ~~comprising~~ wherein the topping composition comprises:

- less than about 1% by weight nonionic, lipophilic emulsifier;
- less than about 1% by weight nonionic, hydrophilic emulsifier;
- less than about 1% by weight other emulsifier;
- less than about 1% by weight lecithin;
- less than about 1% by weight cellulose gel;
- between about 1-2% by weight salt; and
- less than about 1% by weight coloring.

15. (Currently Amended) The ~~composition~~ topping product of claim 14 wherein the topping composition comprises:

- about 0.37% by weight cellulose gel;
- about 0.297% by weight nonionic lipophilic emulsifier;
- about 0.053% by weight nonionic hydrophilic emulsifier;
- about 0.053% by weight lecithin;
- about 0.095% by weight other emulsifier;
- about 1.71% by weight salt; and
- about 0.03% by weight coloring.

16. (Currently Amended) The ~~composition~~ topping product of claim 14 wherein the cellulose gel is microcrystalline cellulose, the nonionic lipophilic emulsifier is sorbitan monostearate, the nonionic hydrophilic emulsifier is polysorbate 60, the other emulsifier is monodiglyceride and the coloring is annatto.

17. (Currently Amended) A ~~refrigerated packaged~~ butter-flavored topping composition ~~dispensable from a pressurized container product~~ comprising:

- a pressurized container; and
- a refrigerated butter-flavored topping composition within and dispensable from the pressurized container comprising:
 - more than about 50% by weight water;
 - over 40% by weight whole milk;
 - over 25% by weight heavy cream;
 - about 10 to 16% by weight bulking agent;
 - less than about 1% by weight butter flavoring; and
 - the topping composition having a fat content of about 13 to 16% by weight; ~~and~~
- ~~a pressurized container containing the composition, the container having an outlet and a control device regulating dispensing of the composition from the container outlet.~~

18. (Currently Amended) The ~~composition~~ topping product of claim 17 wherein the bulking agent comprises starch hydrolyzates.

19. (Currently Amended) The ~~composition~~ topping product of claim 18 wherein the bulking agent comprises a hydrolyzed corn starch with a DE of about 10.

20. (Currently Amended) The ~~composition~~ topping product of claim 17 wherein the butter flavoring comprises:

- about 46% by weight propylene glycol;
- about 25.5% by weight lactic acid;
- about 20.2% by weight acetoin;
- about 4.2% by weight butyric acid;
- about 2.6% by weight diacetyl;
- about 0.8% by weight maltol; and
- about 0.7% by weight gamma-nonolactone.

21. (Currently Amended) The ~~composition~~ topping product of claim 17 wherein the topping composition comprises:

- over 50% by weight whole milk;
- over 30% by weight heavy cream;
- between about 11-13% by weight bulking agent; and
- between about 0.03-0.05% by weight butter flavoring.

22. (Currently Amended) The ~~composition~~ topping product of claim 21 wherein the topping composition comprises:

- about 52.8% by weight whole milk;
- about 33% by weight heavy cream;
- about 12% by weight bulking agent; and
- about 0.04% by weight butter flavoring.

23. (Currently Amended) The ~~composition~~ topping product of claim 17 ~~further comprising~~ wherein the topping composition further comprises:

- less than about 2% by weight salt;
- less than about 1% by weight cellulose gel;
- less than about 0.5% by weight lecithin; and
- less than about 0.5% by weight coloring.

24. (Currently Amended) The ~~composition~~ topping product of claim 23 ~~comprising~~ wherein the topping composition comprises:

- about 1.7% by weight salt;
- about 0.37% by weight cellulose gel;
- about 0.05% by weight lecithin; and
- about 0.03% by weight coloring.

25. (Currently Amended) The ~~composition~~ topping product of claim 23 wherein the cellulose gel is microcrystalline cellulose and the coloring is annatto.

26. (Currently Amended) A ~~refrigerated packaged~~ butter-flavored topping composition ~~dispensable from a pressurized container~~ product comprising:

- a pressurized container; and
- a refrigerated butter-flavored topping composition within and dispensable from the pressurized container comprising:
 - over 50% by weight water;
 - between about 13-16% by weight fat;
 - between about 10-16% by weight bulking agent;
 - between about 1-5% by weight milk powder;
 - between about 1-5% by weight protein; and
 - less than about 1% by weight butter flavoring, and
- ~~a pressurized container containing the composition, the container having an outlet and a control device regulating dispensing of the composition from the container outlet;~~

whereby the topping composition exhibits between about 250-350% overrun when dispensed from the pressurized container.

27. (Currently Amended) The ~~composition~~ topping product of claim 26 whereby the topping composition stands up for at least 10 minutes at room temperature after being emitted from the pressurized container.

28. (Currently Amended) A ~~refrigerated packaged~~ milk-based butter-flavored topping ~~composition dispensable from a pressurized container~~ comprising:

- a pressurized container; and
- a refrigerated butter-flavored topping composition within and dispensable from the pressurized container comprising:
 - over 40% by weight whole milk;
 - over 25% by weight heavy cream;
 - between about 10-16% by weight bulking agent; and
 - less than about 1% by weight butter flavoring, ~~and~~
- ~~a pressurized container containing the composition, the container having an outlet and a control device regulating dispensing of the composition from the container outlet;~~

whereby the topping composition has a fat content of about 13-16% by weight and exhibits between about 250-350% overrun when dispensed from the pressurized container.

29. (Currently Amended) The ~~composition~~ topping product of claim 28 whereby the topping composition stands up for at least 10 minutes at room temperature after being dispensed from the pressurized container.

30. (Currently Amended) The ~~composition~~ topping product of claim 28 wherein the heavy cream has a fat content of about 38% and the whole milk has a fat content of about 3.2%.

31-44. Canceled.

45. (Currently Amended) A refrigerated packaged butter-flavored topping ~~composition dispensable from a pressurized container product~~ comprising:

- a pressurized container; and
- a refrigerated butter-flavored topping composition within and dispensable from the pressurized container comprising:
 - more than about 50% by weight water;
 - about 13-16% by weight fat;
 - about 0.02- to less than about 4% by weight emulsifier;
 - about 10-16% by weight bulking agent;
 - about 1-5% by weight milk powder;
 - about 1-5% by weight protein; and
 - butter flavoring in an amount sufficient to impart a butter flavor to the topping composition; and
- ~~a pressurized container containing the composition, the container having an outlet and a control device regulating dispensing of the composition from the container outlet.~~

46. (Currently Amended) The ~~composition~~ topping product of claim 45 wherein the topping composition has an overrun of about 250-350%.

47. (Currently Amended) The ~~composition~~ topping product of claim 45 wherein the emulsifier is selected from lecithin, monodiglycerides of fatty acids, sorbitan monostearate, polyethylene sorbitan monostearate, food grade mono and diglycerides derived from vegetable oil, and monodiglyceride derived from soybean oil and combinations thereof.

48. (Currently Amended) The ~~composition topping product~~ of claim 45 wherein the butter flavoring is present in an amount of less than about 1% by weight.

49. (Currently Amended) A ~~refrigerated packaged~~ butter-flavored topping ~~composition dispensable from a pressurized container product~~ comprising:

- a pressurized container; and
- a refrigerated butter-flavored topping composition within and dispensable from the pressurized container comprising:
 - about 50% by weight or more water;
 - about 13 to 16% by weight fat;
 - emulsifier in an amount sufficient to ~~induce formation of a stable composition provide the topping composition with an overrun in excess of about 250% when the topping composition is dispensed from the~~ pressurized container;
 - about 10 to 16% by weight bulking agent; and
 - ~~protein in an amount sufficient for foaming of the composition; and~~
 - butter flavoring in an amount sufficient to impart a butter flavor to the topping composition; and
- ~~a pressurized container containing the composition, the container having an outlet and a control device regulating dispensing of the composition from the container outlet.~~

50. (Previously Presented) The ~~composition topping product~~ of claim 49 wherein the fat comprises coconut fat.

51. (Currently Amended) The ~~composition~~ topping product of claim 49 wherein the emulsifier is selected from lecithin, monodiglycerides of fatty acids, sorbitan monostearate, polyethylene sorbitan monostearate, food grade mono and diglycerides derived from vegetable oil, and monodiglyceride derived from soybean oil and combinations thereof.

52. (Currently Amended) The ~~composition~~ topping product of claim 51 wherein the emulsifier is present in an amount of about 0.02 to less than about 4% by weight.

53. (Currently Amended) The ~~composition~~ topping product of claim 49 wherein the bulking agent comprises starch hydrolyzates.

54. (Currently Amended) The ~~composition~~ topping product of claim 53 wherein the bulking agent comprises a hydrolysed corn starch with a DE of about 10.

55. (Currently Amended) The ~~composition~~ topping product of claim 49 ~~wherein the~~ further comprising protein is present in an amount of about 1 to 5% by weight protein.

56. (Currently Amended) The ~~composition~~ topping product of claim 55 wherein the protein is selected from whey and hydrogenated soy powder.

57. (Currently Amended) The ~~composition~~ topping product of claim 49 wherein the butter flavoring is present in an amount of less than about 1% by weight.

58. (Currently Amended) The ~~composition~~ topping product of claim 56 wherein the butter flavoring comprises:

- about 46% by weight propylene glycol;
- about 25.5% by weight lactic acid;
- about 20.2% by weight acetoin;
- about 4.2% by weight butyric acid;
- about 2.6% by weight diacetyl;
- about 0.8% by weight maltol; and
- about 0.7% by weight gamma-nonolactone.

59. (Currently Amended) The ~~composition~~ topping product of claim 49 wherein:

- the topping composition has an overrun of about 250-350% once dispensed from the pressurized container; and
- the topping composition stands up for at least 10 minutes at room temperature once dispensed from the pressurized container.